

FISH'N CHIPS



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SERVES 2

Preparation Time: 15 minutes

Cook Time: 15 minutes

INGREDIENTS

100g plain flour and some for dusting • 50g self-raising flour • 250ml chilled beer • 200g codfish fillet or other white fish • Oil for deep frying • Lemon, cut into wedges to serve

METHOD

Put the two flour sorts into a deep bowl, whisk in enough beer to make a batter the consistency of double cream

- Keep chilled until needed
- Cut fish in thick strips to serve 2
- Heat a deep pan filled 1/3 with oil until a cube of bread browns in 20 seconds
- Dip the fish in the flour and then the batter and fry in hot oil for 5 minutes, until crisp
- Serve with lemon wedges, chips and peas